

## Cold Bar

*Oysters on the Half Shell\* with Crackers and Good Condiments* 4  
*Fresh Horseradish, Mignonette & Cocktail Sauce*

Dixon, NB	Pickle Point, PEI
Gowen Brae, PEI	Queen's Cup, PEI
Bar Stool, PEI	Raspberry Point, PEI
Indian Point, PEI	Sand Dune, PEI
North Shore Gold, PEI	Savage Blonde, PEI
Osprey Point, PEI	Wellfleet, MA

Classic Oyster Shooter: Vodka, Horseradish, Bloody Mix, Lime\* 10  
 Spicy Oyster Shooter: Mezcal, Ancho Reyes, Bloody Mix, Lime\* 10  
 Jumbo Shrimp Cocktail 20  
 Fish & Shrimp Ceviche with Avocado & Housemade Tostaditos 17  
 Ahi Tuna Tartare with a Quail Egg, Baguette Crostini\* 18  
 Perla's Poco Platter\* 80  
 Perla's Grande Platter\* 125

## Appetizers, Salads, Soups

Wood-Grilled Creole Oysters 18  
*Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast*  
 Ahi Tuna Tostadas 21  
*Chipotle Aioli, Avocado, Serrano, Citrus Ponzu*  
 Salt & Jalapeño Pepper-Fried Calamari 19  
*Green Sauce, Marinara*  
 Grilled Octopus 18  
*Avocado, Squid Ink Ranch, Sunflower Seed Salsa, Lime*  
 Steamed Black Mussels 17  
*Red Pozole, Cilantro, Lime, Hominy, Masa Fries, Aioli*  
 Pan Roasted Crab Cake 20  
*Boston Lettuce, Brown Butter, Sauce Gribiche*  
 Cornmeal-Fried Oysters with Chile Morita Slaw 15  
 New Orleans-Style BBQ Shrimp with Grilled Focaccia 18  
 Little Gem Lettuce & Mint Salad 13  
*Radish, Almonds, Lemon Vinaigrette, Parmesan*  
 Iceberg Wedge 17  
*Green Onion, Marinated Tomatoes, Jumbo Lump Crab, Thousand Island Dressing*  
 Coconut Curry Clam Chowder 16  
*House Bacon, Fine Herbs, Lime, Baguette*

## Sandwiches

*Served with Shoestring Fries or Daikon Slaw*  
 Lobster Roll, Bibb Lettuce, Housemade Mayo, Drawn Butter 36  
 Grilled Texas Redfish, Housemade Tartar, Toasted Bun 21  
 Perla's Flat Top Cheeseburger 22  
*Two Freshly Ground Patties, American Cheese, Onion,*

## Fresh & Simple Market Seafood

*Served with Herb Salad, Grilled Lemon, and Choice of Sauce:\**  
*Garlic Drawn Butter, Salsa Verde, Red Chimichurri, or House Tartar*

Pan Roasted Pacific Halibut 34  
 New Zealand Ora King Salmon a la Plancha 36  
 Seared New England Black Bass a la Plancha 32  
 Seared Maine Scallops a la Plancha 33  
 Seared Rare Ahi Tuna a la Plancha 32  
 Semolina Fried Texas Gulf Prawns 27  
 Oak Grilled Texas Gulf Red Snapper on the Halfshell 39  
 Oak Grilled Mediterranean Whole Loup de Mer 39

## Perla's Plates

Crispy Texas Gulf Snapper 37  
*Lemon Spinach, Spicy Sofrito*  
 Perla's Bouillabaisse 40  
*Oak Grilled Baguette, Saffron Rouille*  
 Nova Scotian Lobster Bucatini 48  
*Bacon, Garlic, Chive & Chili Flake, Breadcrumbs*  
 Potato Crusted Sea Bass 36  
*Garlicky Swiss Chard, Green Peppercorn Lemon Butter*  
 Seared Maine Scallops 38  
*Spring Pea Puree, Black Pearl Mushrooms, Herb Crackling*  
 Broiled Nova Scotia Lobster 52  
*Lemon Oregano Butter, Warm Escarole, Parker House Roll*

## Prime Steaks

*Served with Herb Salad, Roasted Tomato, and Choice of Sauce: Demi-Glace, Salsa Verde, Horseradish Creme, Maitre d'Hotel Butter, or Béarnaise\**  
 Oak Grilled Niman Ranch NY Strip, 12 oz\* 52  
 Oak Grilled Niman Ranch Ribeye, 14oz\* 55  
*Make it Surf & Turf:*  
 Seared Maine Scallop +9  
 Semolina-Fried Gulf Shrimp +7  
 Cornmeal-Fried Oysters +7

## Sides for Sharing

Yukon Gold Griddle Cakes with Crème Fraîche & Chive 8  
 Hand-Cut Shoestring Fries 9  
 King Crab & Parmesan Grits 12  
 Baked Shells & Cheese 14  
*add Lobster +12*  
 Cornmeal-Fried Okra with Spicy Remoulade 8  
 Oak-Grilled Brussels Sprouts 9  
 Oak-Grilled Asparagus, Chopped Egg Vinaigrette, Capers 12  
 Oak-Grilled Heirloom Carrots, Chevre Yogurt, Spiced Pecans 10

# Drinks

## Sparkling

Conquilla Cava NV Catalonia, Spain	12/46
Bisol Jeio Prosecco DOCG NV Veneto, Italy	13/48
Raventos i Blanc Rosé '17 Catalonia, Spain	15/58
Gusbourne Brut Reserve '13 Kent, England	20/74
Jousset 'Exile' Pet-Nat Rosé '19 Loire, France	70
Kante Zero Dosage Rosato NV Carso, Italy	75
Bründlmayer Brut Rosé NV Langenlois, Austria	88
J. Lassalle Brut Cuvée 'Preference' NV Champagne, France	95
Vadin Plateau 'Renaissance' NV Champagne, France	105
Etienne Calsac Extra Brut 'L'échappée Belle' NV Champagne, France	130
Ruinart Brut Rosé NV Champagne, France	150
Jacques Lassaigne 'Vignes de Montgueux' NV Champagne, France	160
Veuve Clicquot Brut Rosé '12 Champagne, France	160
Dom Pérignon Brut '10 Champagne, France	350

## Whites

Alta Onda Vinho Leve '17 Lisbon, Portugal	12/46
Tiefenbrunner Pinot Grigio '18 Alto Adige, Italy	12/46
Weingut Spreitzer Dry Riesling '17 Rheingau, Germany	12/46
Dom. de L'Ecu 'Muscadet' '19 Sèvre et Maine, France	14/54
Patient Cottat Sauv Blanc '19 Sancerre, France	16/60
La Chablisienne Chardonnay '17 Chablis, France	16/60
Patz & Hall Chardonnay '17 Sonoma Coast, CA	22/82
Yealands Single Vineyard Sauvignon Blanc '19 Marlborough, New Zealand	65
Fine Disregard Semillon '16 Napa Valley, CA	75
Dr. Thanisch Riesling Kabinett '17 Mosel, Germany	78
Les Lunes 'Linda Vista' Chardonnay '18 Napa Valley, CA	80
Merry Edwards Sauvignon Blanc '18 Russian River, CA	84
Selbach-Oster Rotlay Zelt. Sonnenuhr Riesling '17 Mosel, Germany	120
Domaine Tempier Blanc '19 Bandol, France	120
Sadie Family Wines 'Skerberg' Chenin Blanc '18 Olifants River, S. Africa	140
Lioco Hanzell Vineyard Chardonnay '14 Sonoma, CA	140
Kongsgaard Chardonnay '18 Napa Valley, CA	200

## Rosé

Chateau Routas '19 Côtes de Provence, France	12/46
Peyrassol 'Reserve de Templiers' '19 Côtes de Provence, France	16/66
Murgo Nerello Mascalese '18 Mt. Etna, Italy	50
Troupis Winery 'Hoof & Lur' '18 Mantinea, Greece	52
Domaine de Terrebrune '18 Bandol, France	76

## Reds

Domaine Dupeuble Gamay '18 Beaujolais, France	12/46
Le Caillou Grenache/Syrah '18 Côtes du Rhone, France	13/52
BenMarco Malbec '17 Uco Valley, Argentina	14/54
Carpenter Pinot Noir '18 Sonoma Coast, CA	17/64
Leviathan Cabernet Sauvignon Blend '18 CA	18/68
Duc des Nauves Bordeaux Blend '18 Bordeaux, France	22/82
Garo'Vin Cab Franc/Cab Sauv '18 Anjou, France	68
Railsback Freres Grenache/Syrah '17 Santa Ynez, CA	68
Guy Breton Morgon Gamay '18 Beaujolais, France	75
Heritance Cabernet Sauvignon '15 Napa Valley, CA	88
Famille Perrin '17 Châteauneuf du Pape, France	90
Hudlot-Noellat Passetoutgrain '18 Burgundy, France	100
Hirsch 'Bohan Dillon' Pinot Noir '18 Sonoma Coast, CA	110
Viberti Buon Padre Barolo '16 Barolo, Italy	120
Sadie Family Wines 'Pofadder' Cinsault '18 Swartland, South Africa	140
Staglin 'Salus' Cabernet Sauvignon '16 Napa Valley, CA	220

# Dessert

Salted Butterscotch Pot de Crème	10
<i>Whipped Crème Fraîche</i>	
Chocolate Crunch Bar	10
<i>Chocolate Cremeux, Medjool Date, Oreo Tuile, Chocolate Yogurt</i>	
Citrus Pavlova	10
<i>Whipped White Chocolate, Seasonal Citrus, Castella Cake</i>	
Housemade Ice Cream or Sorbet Scoop	3
<i>Seasonal Selection</i>	

# Perla's House Cocktails

## Perla's House Cocktails

Hibiscus Breeze	13
Deep Eddy Vodka, King's Ginger, Hibiscus, Lemon, Sparkling Wine	
Kelp Forest	13
Grey Whale Gin, Cucumber, Dill, Lime	
On Island Thyme	12
Citadelle Gin, Yellow Chartreuse, Blackberry, Thyme, Lemon, Sparkling Wine	
Tamu's Scorn	14
Arbol-Infused Cimarron Tequila, Orange Liqueur, Pineapple, Lime	
Purple Rain	14
Union Mezcal, Crème de Violette, Lavender, Lemon	
Sandbar	14
Cimarron Tequila, Ancho Reyes, Passionfruit, Lime	
Marina Colada	15
Hamilton Black Rum, Angostura Bitters, Pineapple, Coco Lopez, Lime	
Frosty's Wake	15
Famous Grouse Scotch, Smith & Cross Rum, Banana Liqueur, Lemon, Mint	

## Frozen Scorpion Slush

Deep Eddy Lime Vodka, White Rum, Brandy,	
Orgeat, Orange, Lemon	
Add Floater Hamilton Black Rum	+2

## Draft (Pint / Schooner / Pitcher)

Modelo Especial	6 / 9 / 24	Real Ale Hans Pils	6 / 9 / 24
Live Oak Hefeweizen	6 / 9 / 24	Hi Sign Hi-C IPA	7 / 10 / 28

## Cans

Coors Light	5	Shacksbury "MMH Bad Boy" Cider	8
Pacifico	5	Stiegl Grapefruit Radler	16 oz 8
Live Oak Big Bark Amber	5	NOLA Brewing Co. Stout	8
Austin Beerworks Peacemaker	6	Pinthouse "Training Bines"	
Bell's "Two Hearted" IPA	6	Hazy IPA	16 oz 8

## Bottles

Lone Star	5	Stella Artois	6
Corona	5	Bitburger Drive N/A	6
Shiner Bock	5		

## Non-Alcoholic Cocktails

Raspberry Mint Lemonade	5
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## Other Beverages

Topo Chico	4	Saint Arnold Root Beer	4
Coca-Cola	3	Acqua Panna 1L	8

## Dessert Drinks

The Dude	10
<i>Brandy Sainte Louise, Tempus Fugit Banana, Crème de Cacao, Cream, Nutmeg</i>	
Frozen Spumoni	10
<i>Grapefruit Sherbet, Campari Swirl, Pink Peppercorn</i>	
Mexican Chocolate	10
<i>Union Mezcal, Crème de Cacao, Cold Brew, Whipped Cream, Cayenne</i>	

## Port & Dessert Wine

Lionel Osmin & Cie, Jurançon Foehn '11	8/60
Broadbent 10 Year Madeira	12/88
Graham's 20 Year Tawny	13/99

## Stumptown Coffee

Espresso	4	Latte	5
Americano	5	Cold Brew	5
Cappuccino	5	Drip Coffee	3

*Perla's*